

Rotisseries & Combi Ovens 2025

Product Catalogue





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Rotisseries





Discover the future of rotisseries with Fri-Jado

Since 1937, Fri-Jado has been redefining rotisserie cooking with cutting-edge equipment designed to meet the demands of today's fast-paced food service and retail industries. Our rotisseries are renowned for their exceptional speed, durability, and innovative features that prioritise efficiency, food safety, and ease of use for operators.

The true value of Fri-Jado rotisseries lies in their ability to deliver consistently delicious, golden-brown roasted foods that not only tempt customers but also drive impulse purchases. With advanced features like Eco Cooking, Cook Correction, and automatic cleaning systems, our rotisseries go beyond traditional roasting—they're transformative tools for modern food preparation.

Tailored solutions for every operation

Fri-Jado's rotisseries are available in a range of sizes and configurations to suit your unique needs. From compact table-top units to space-saving stacked models, and from manual to fully automatic cleaning options, we have the ideal solution for your food service or retail operation.

But these machines aren't just for poultry. Expand your culinary horizons with a rotisserie that's perfect for grilling marinated meats, whole fish, and even creating caramelised desserts like roasted pineapples or apples. Showcase diverse menu options, including succulent skewers of beef, lamb, or pork, all cooked to perfection. With Fri-Jado, the creative possibilities are endless.

Smarter rotisseries for smarter businesses

In today's competitive market, innovation is essential. Fri-Jado's SmartConnect technology takes rotisserie cooking to a whole new level. This connected system streamlines your operations by enabling predictive maintenance, automatic software updates, simplified recipe management, and reduced service costs. With SmartConnect, downtime becomes a thing of the past, allowing you to focus on delivering exceptional food with unmatched efficiency and reliability.

Fri-Jado: Your partner in culinary excellence

From enhancing customer appeal to driving operational efficiency, Fri-Jado rotisseries set the standard in food preparation. Experience the power of versatility, innovation, and performance in every model. Explore the possibilities and revolutionise your menu with Fri-Jado.



FRI-JADO QUICK SHIP PROGRAMME

Fri-Jado Quick Ship Programme

Your express lane for those moments when time is of essence

Experience the ultimate in convenience with our Quick Ship Programme, ensuring fast delivery of our most popular in-stock rotisserie models. The Quick Ship programme provides our customers the equipment they need, when they need it, setting our partners up for success when lead time is essential.

Fri-Jado Quick Ship – where excellence meets expedience

HOW IT WORKS

- » Available for selected models only
- » Quick Ship option exclusively for single ordered units
- » Orders placed before 1 pm (GMT+1) on a business day, will be dispatched within 3 working days
- » Simply mention “Quick Ship” on your purchase order to expedite your delivery
- » Quick Ship availability may be subject to the quantities ordered
- » Unlock this express lane for a nominal surcharge of €150.00 / £145.00 net (applicable only when Quick Ship is available)

Quick Ship is available on the following models



Manual rotisseries (page 25, 18, 19)		Smart auto-clean rotisseries (page 8-9)		Space Saver Premium (page 22-23)	
Model	Number	Model	Number	Model	Number
TG-4	9049100	TDR 5 S AC	9319205	Premium display; rear loading model + TDR 5 S auto-clean with controls on operator side	9419000 + 9319203 + 9419800
TDR 5 M	9299006	TDR 8 S AC	9319048	Premium display; rear loading model + TDR 5 M	9419000 + 9299006 + 9419801
TDR 8 M	9299200	-	-	-	-

TOP FEATURES

- » High-speed double loop convection; energy saving technology
- » User-friendly, intuitive 7" full color, touchscreen control panel
- » Program up to 250 recipes, each with up to 9 different steps
- » USB connection for easy transfer of data like recipes and HACCP log files
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » Cook correction and Eco Cooking save on energy use & ensuring food safety
- » Automatic cleaning system - Compatible with Fri-Jado cleaning products - see page 13
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc. - see page 20
- » SmartConnect (optional) - Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard - see page 17

TDR 5 S auto-clean



Loading capacity

- » Per batch up to 20 chickens on meatforks or 15 chickens in baskets (based on 1.2kg chicken)
- » 5 meat fork or V-spit positions, 5 basket or rack positions

Standard characteristics

- » Supplied on matching stand
- » Quick Ship programme applicable for model without WiFi - page 7

Included

- » 5 meat forks

Also available as

- » Space Saver Premium - TDR 5 S auto-clean on a 2 level self-serve heated display see page 22

TDR 8 S auto-clean



Loading capacity

- » Per batch up to 40 chickens on meatforks or 28 chickens in baskets (based on 1.2kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

Standard characteristics

- » Supplied on matching stand
- » Quick Ship programme applicable for model without WiFi - page 7

Included

- » 8 meat forks

Also available as

- » Show & GO - TDR 8 S auto-clean stacked on a GO Combi Oven 1.06 see pages 29-31

TDR 8 + 8 S auto-clean



Loading capacity




- » Per batch up to 80 chickens on meatforks or 56 chickens in baskets (based on 1.2kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

Included

- » 16 meat forks

	TDR 5 S auto-clean	TDR 8 S auto-clean	TDR 8 + 8 S auto-clean
			
	Number	Number	Number
TDR auto-clean*	9319205	9319048	9319088
TDR auto-clean with Wi-Fi	9319215	9319058	9319098

* Quick ship only available for single models without Wi-Fi

Dimensions

Width	905 mm	1110 mm	1065 mm
Depth	810 mm	975 mm	975 mm
Depth with hood	930 mm	1080 mm	1080 mm
Height	1735 mm	1800 mm	2135 mm
Height with hood	2065 mm	2125 mm	2465 mm

Technical data

Net weight	180 kg	250 kg	430 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	6.6 kW	13.6 kW	27.2 kW

Ventless hood	TDR 5 S auto-clean	TDR 8 S auto-clean	TDR 8 + 8 S auto-clean
	Number	Number	Number
Ventless hood	9318062	9318060	9318060
Charcoal filter, set of 5 (Ventless hood)	9298710	9298710	9298710

Technical data

Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0.4 kW	0.4 kW	0.4 kW

FEATURES

- » **Superior air filtration** Our ventless hood features a highly effective air filtration system, removing grease-laden vapor and odors
- » **Cost-efficient solution** Say goodbye to the expenses and complexities associated with central extraction systems. The ventless hood is your cost-saving alternative
- » **Unmatched flexibility** With the freedom to position the rotisserie anywhere within your store, you can optimise your ventilation setup according to your specific needs



TOP FEATURES

- » Extremely high loading capacity; 56 (1.2 kg) - 48 (1.8kg) chicken per rotisserie oven chamber
- » High-speed double loop convection; energy saving technology
- » User-friendly, intuitive 7" full color, touchscreen control panel
- » Programme up to 250 recipes, each with up to 9 different steps
- » USB connection for easy transfer of data like recipes and HACCP log files
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » Cook correction and Eco Cooking help you save on energy use and ensure food safety
- » Automatic cleaning system - Compatible with Fri-Jado cleaning products - see page 13
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc. - see page 20
- » SmartConnect (optional) - Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard - see page 17

LDR 8 S auto-clean



Loading capacity

- » Per batch up to 56-48 chickens on meatforks or 35-28 chickens in baskets (based on 1.2kg-1.8kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

Standard characteristics

- » Supplied on matching stand, with space for up to 6 boxes of cleaning supply and grease solution

LDR 8 + 8 S auto-clean



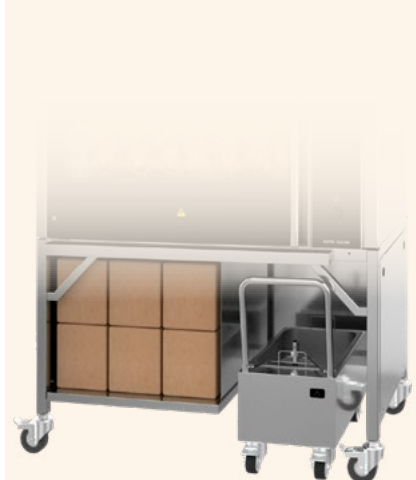
Loading capacity

- » Per batch up to 112-96 chickens on meatforks or 70-56 chickens in baskets (based on 1.2kg-1.8kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

Heated grease reservoir



Top features

- » Manages grease handling process
- » Designed to simplify the collection and transportation of grease
- » Increases safety
- » Generate revenue from grease
- » Easy to use and operator safe
- » Matching design for open underframe (not available for stacked unit)



	LDR 8 S auto-clean	LDR 8 + 8 S auto-clean	Heated grease reservoir
			
	Number	Number	Number
LDR auto-clean	9349607	9349657	9318075
LDR auto-clean with Wi-Fi	9349608	9349658	9318075

Only for open LDR underframe

Dimensions

Width	1400 mm	1285 mm	350 mm
Depth	975 mm	975 mm	690 mm
Depth with hood	1080 mm	1080 mm	
Height	1800 mm	2130 mm	680 mm
Height with hood	2130 mm	2460 mm	

Technical data

Net weight	288 kg	367 kg	16 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	n/a - connected to LDR
Frequency	50/60 Hz	50/60 Hz	n/a
Power	20.6 kW	41.2 kW	n/a

Ventless hood	LDR 8 S auto-clean	LDR 8 + 8 S auto-clean
	Number	Number
Ventless hood	9348022	9348022
Charcoal filter, set of 5 (Ventless hood)	9348028	9348028

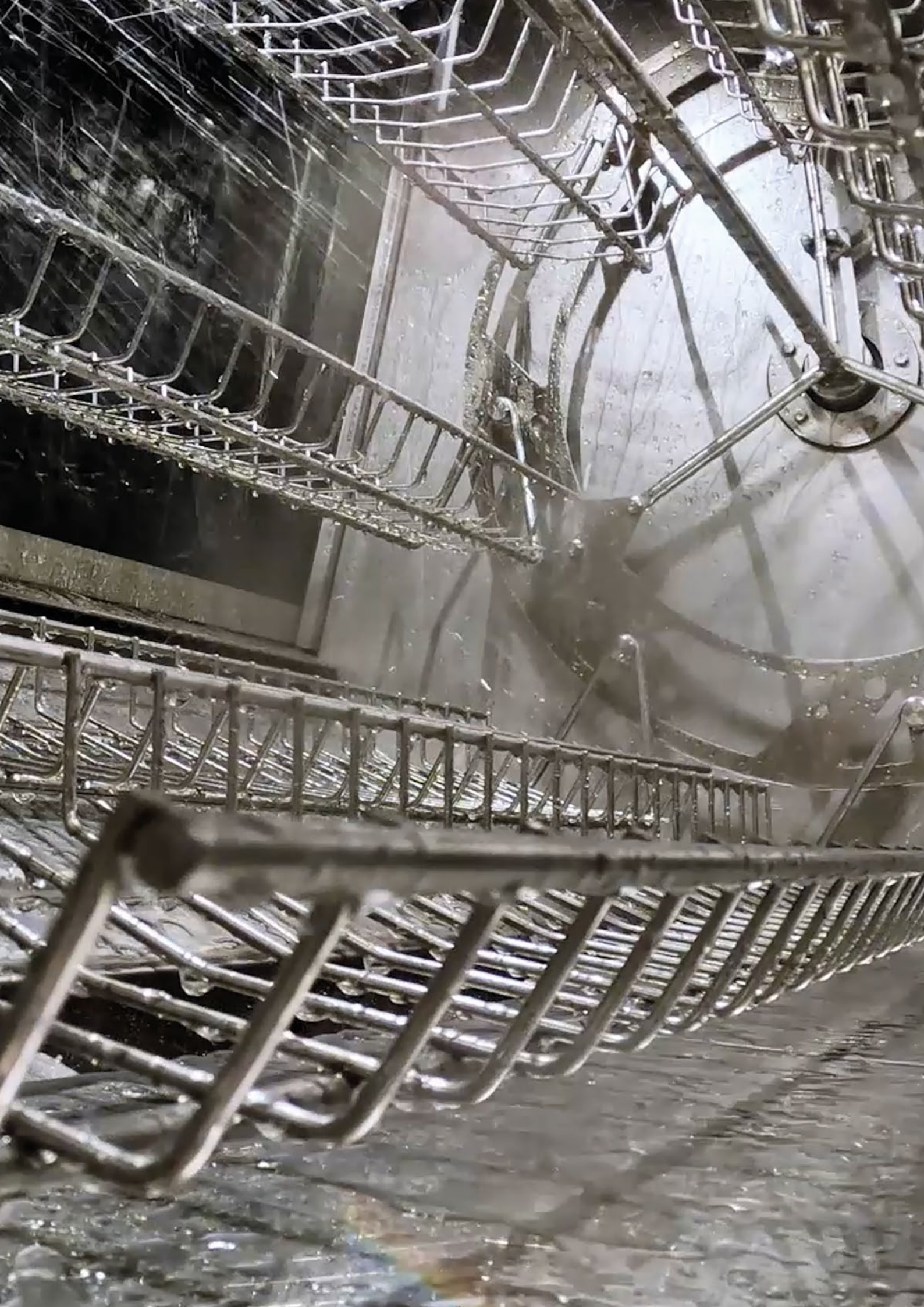
Technical data

Voltage	1N~ 230 V	1N~ 230 V
Power	0.5 kW	0.5 kW

FEATURES

- » **Superior air filtration** Our ventless hood features a highly effective air filtration system, removing grease-laden vapor and odors
- » **Cost-efficient solution** Say goodbye to the expenses and complexities associated with central extraction systems. The ventless hood is your cost-saving alternative
- » **Unmatched flexibility** With the freedom to position the rotisserie anywhere within your store, you can optimise your ventilation setup according to your specific needs





Smart auto-clean rotisseries detergent



Contents per box: 30 cartridges

Fri-Jado ProteClean Green+ Daily Clean*

Two-in-one cartridge, all you need for the daily cleaning in one safe package. The cleaning products are released in two stages. First, grease and proteins are broken down into water soluble, drain safe residues. Carbon build-up is eliminated in the second stage.

Top features

- » Deals with all proteins, dissolves grease, eliminates carbon build up
- » Operator safe: no direct contact of chemicals
- » Food safety: no chemical residu



Contents per bucket: 72 caps

Fri-Jado In Between Clean

Top features

- » Quick Clean
- » Prevents contamination in between cook cycles (such as fish or meat)
- » Simple dosage - easy to use
- » Developed for all proteins
- » Soluble pouches
- » Operator safe: no direct contact of chemicals



Contents per bucket: 50 tablets

Fri-Jado RotiShine Descale

Top features

- » Powerful descale and rinse
- » Simple dosage - easy to use
- » Soluble tablets

We strongly recommend the use of Fri-Jado RotiShine once per week for areas with a water hardness of more than 4.0°dH and twice per week for areas with higher water hardness. Above 20°dH a lime filter must be used.

Description	Number	MOQ for reseller discount**	Area Details
Fri-Jado ProteClean EU ⁺	9311066	36 boxes = 1 pallet	A/B/BG/BY/CH/CY/CZ/D/E/F/FIN/GB/GR/H/HR/IL/IRL/N/NL/P/PL/RO/S/SLO/TR/UA
Fri-Jado ProteClean Americas ⁺	9311062	45 boxes = 1 pallet	US/CA/MX/CR/CL/GT/PE/CO/BR/ZA/AU
Fri-Jado ProteClean Rest of the world	9311068	36 boxes = 1 pallet	Countries not mentioned above
Fri-Jado In Between Clean EU ⁺	9312170	96 buckets = 1 pallet	A/B/BG/BY/CH/CY/CZ/D/E/F/FIN/GB/GR/H/HR/IL/IRL/N/NL/P/PL/RO/S/SLO/TR/UA
Fri-Jado RotiShine Descale	9312088	16 buckets	A/B/CA/CH/D/E/F/GB/IRL/NL/US

* ProteClean Green+ is indicated as dangerous goods (Hazmat). Transportation may only occur by truck or ocean freight. Regulations may vary per country, which can cause a delay in delivery.

** Reseller discount 40%.

TOP FEATURES

- » High-speed double loop convection; energy saving technology
- » User-friendly, intuitive 7" full color, touchscreen control panel
- » Programme up to 250 recipes, each with up to 9 different steps
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » USB connection for easy transfer of data like recipes and HACCP log files
- » Cook correction and Eco Cooking help you save on energy use and ensure food safety
- » If desired the TDR-5 S or TDR-8 S can be placed on a matching stand - see page 20
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc. - see page 20
- » SmartConnect (optional) - Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard - see page 17

TDR 5 S



Loading capacity

- » Per batch up to 20 chickens on meatforks or 15 chickens in baskets (based on 1.2kg chicken)
- » 5 meat fork or V-spit positions, 5 basket or rack positions

Included

- » 5 meat forks

Also available as

- » Space Saver - TDR 5 S on a 2 level self-serve heated display see page 22

TDR 8 S



Loading capacity

- » Per batch up to 40 chickens on meatforks or 28 chickens in baskets (based on 1.2kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

Included

- » 8 meat forks

TDR 8 + 8 S



Loading capacity

- » Per batch up to 80 chickens on meatforks or 56 chickens in baskets (based on 1.2kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

Included

- » 16 meat forks

Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

	TDR 5 S	TDR 8 S	TDR 8 + 8 S
			
	Number	Number	Number
TDR S*	9299570	9299580	9299590
TDR S with Wi-Fi	9299572	9299582	9299592

Dimensions

Width	835 mm	995 mm	1040 mm
Depth	760 mm	890 mm	890 mm
Depth with hood	855 mm	970 mm	970 mm
Height	910 mm	1065 mm	2100 mm
Height on stand	1725 mm	1795 mm	n/a
Height with hood	1245 mm	1395 mm	2430 mm

Technical data

Net weight	130 kg	185 kg	375 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	6.6 kW	10.5 kW	21 kW

Ventless hood	TDR 5 S	TDR 8 S	TDR 8 + 8 S
	Number	Number	Number
Ventless hood	9298703	9298701	9298701
Charcoal filter, set of 5 (Ventless hood)	9298710	9298710	9298710

Technical data

Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0.4 kW	0.4 kW	0.4 kW

FEATURES

- » **Superior air filtration** Our ventless hood features a highly effective air filtration system, removing grease-laden vapor and odors
- » **Cost-efficient solution** Say goodbye to the expenses and complexities associated with central extraction systems. The ventless hood is your cost-saving alternative
- » **Unmatched flexibility** With the freedom to position the rotisserie anywhere within your store, you can optimise your ventilation setup according to your specific needs





The advantages of connected equipment

In the rapidly evolving retail and food-to-go industries, staying competitive requires embracing innovative solutions. One such game-changer is the integration of connected equipment. With benefits as optimised operations, reduced service costs and predictive maintenance, connected rotisseries and combi ovens offer unprecedented efficiency and reliability. How? Meet Fri-Jado's SmartConnect!

Enhancing efficiency in food operations is achieved through remote monitoring, **ensuring consistent cooking across multiple smart rotisseries and/or GO Combi Ovens**. This system minimises errors, streamlines production and uses internet connectivity for uniform food quality at various locations.

Connected equipment significantly reduces service costs by identifying issues early through remote diagnostics. **Predictive maintenance** anticipates breakdowns, enabling proactive repairs and part replacements. This proactive approach **minimises downtime** and optimises maintenance efforts, resulting in **lower service costs** and uninterrupted operations.

Connected equipment **streamlines recipe management** through a centralised database, enabling easy uploading and updating of recipes for consistent use across various smart rotisseries and GO Combi Ovens. This facilitates the introduction of new menu items, limited-time offers, or seasonal dishes. Remote access to recipe management ensures **menu consistency**, preserving brand integrity and optimising operations for cost reduction while enhancing the overall culinary experience for customers.

Contact your Fri-Jado representative for more information and pricing - Fri-Jado SmartConnect is available for smart rotisseries and GO Combi Ovens equipped with optional Wi-Fi



TOP FEATURES

- » Controls with simple manual settings
- » User-friendly; set time, temperature and start the rotisserie
- » Efficient heat transfer reduces energy consumption
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » If desired the TDR 5 M or TDR 8 M can be placed on a matching stand - see page 20
- » Range of accessories available for preparation of chicken, chicken parts, ribs etc. - see page 20

TDR 5 M



Loading capacity

- » Per batch up to 20 chickens on meatforks or 15 chickens in baskets (based on 1.2kg chicken)
- » 5 meat fork or V-spit positions, 5 basket or rack positions

Included

- » 5 meat forks

Standard characteristics

- » Quick Ship programme applicable - page 7

Also available as

- » Space Saver - TDR 5 M on a 2 level self-serve heated display see page 22

TDR 8 M



Loading capacity

- » Per batch up to 40 chickens on meatforks or 28 chickens in baskets (based on 1.2kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

Included

- » 8 meat forks

Standard characteristics

- » Quick Ship programme applicable - page 7

TDR 8 + 8 M



Loading capacity



- » Per batch up to 80 chickens on meatforks or 56 chickens in baskets (based on 1.2kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

Included

- » 16 meat forks

Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

	TDR 5 M	TDR 8 M	TDR 8 + 8 M
			
	Number	Number	Number
TDR M	9299006	9299200	9299300

Dimensions

Width	835 mm	995 mm	995 mm
Depth	710 mm	830 mm	830 mm
Depth with hood	853 mm	970 mm	970 mm
Height	895 mm	1050 mm	2080 mm
Height on stand	1725 mm	1796 mm	
Height with hood	1245 mm	1395 mm	2344 mm

Technical data

Net weight	130 kg	185 kg	375 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	6.6 kW	10.5 kW	21 kW

Ventless hood	TDR 5 M	TDR 8 M	TDR 8 + 8 M
	Number	Number	Number
Ventless hood	9298703	9298701	9298701
Charcoal filter, set of 5 (Ventless hood)	9298710	9298710	9298710

Technical data

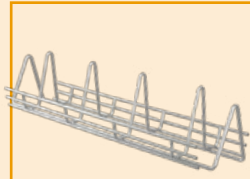
Voltage	1N~ 230 V	1N~ 230 V	1N~ 230 V
Power	0.4 kW	0.4 kW	0.4 kW

FEATURES

- » **Superior air filtration** Our ventless hood features a highly effective air filtration system, removing grease-laden vapor and odors
- » **Cost-efficient solution** Say goodbye to the expenses and complexities associated with central extraction systems. The ventless hood is your cost-saving alternative
- » **Unmatched flexibility** With the freedom to position the rotisserie anywhere within your store, you can optimise your ventilation setup according to your specific needs



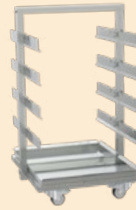
Accessories rotisseries



Chicken rack

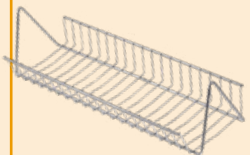
Designed for easy loading and safe unloading

(for whole birds up to 1.2 kg on TDR chicken rack and 1.8 kg on LDR chicken rack)



Trolley for V-spits

Designed for a convenient transfer of the poultry during the cooking process



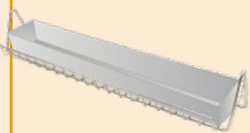
Multi purpose basket

For easy loading of poultry, poultry parts, other meat dished (like ribs, meat loaf and others) and fish



Spitting Assistant V-spit

Designed to help make spitting your poultry a lot easier and safer



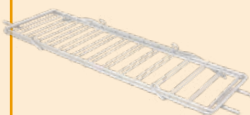
Multi purpose basket insert

For dishes to be cooked in their own natural juices, or from products cooked in the same batch. Typically for roasting vegetables and fruit or potato wedges cooked in poultry fat. Additionally, the inserts can serve for baking various products



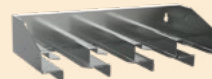
Wall rack for V-spits LDR

Designed to keep your V-spits in easy reach and all in one place



Butterfly chicken rack

Designed to evenly roast half- or butterfly chicken. Also useful for flat products like ribs, picanha and whole fish



Wall rack for V-spits TDR

Designed to keep your V-spits in easy reach and all in one place



Meat fork

To maximise the capacity of your rotisserie, creating an attractive view on the product being roasted. Most commonly used for poultry and poultry parts



Matching stand TDR M or S

Provides convenient mobility, allowing operators to easily move the rotisserie around. Contains storage compartment

(not compatible with stacked or auto-clean units)



V-spit

Typically used for larger, whole birds. The chicken will turn horizontally, the V-spit will provide the best self-basting results, retaining natural juices






Front door set - LDR only

Doors designed to close the underframe

(not compatible with stacked units)



Accessories	TDR 5	TDR 8 TDR 8 + 8	LDR 8 LDR 8 + 8 S
			
Description	Number	Number	Number
Chicken rack (3 chickens)	9172112	n/a	n/a
Chicken rack (4 chickens)	n/a	9172136	n/a
Chicken rack (5 chickens)	n/a	n/a	9342071
Multi purpose basket	9010387	9172134	9342007
Multi purpose basket insert	9170497	9170496	n/a
Multi purpose basket insert (set of two to fit one basket)	n/a	n/a	9348030
Butterfly chicken rack	9312089	9312090	9342075
Meat fork	9010549	9172153	9342073
V-spit	9112472	9112480	9342011
Trolley for V-spits	n/a	9170064	9348007
Spitting assistant	9298040	9298040	9348010
Wall rack for V-spits	9298041	9298041	9348008
Matching stand on castors single TDR 5 or 8*	9298001	9298020	n/a
Front door set for open LDR underframe**	n/a	n/a	9348012
Water filtration system	9308010	9308010	9308010
Replacement filter cartridge	9301073	9301073	9301073

* Only for single Manual/Smart TDR 5 or 8 - not compatible with stacked or auto-clean units | ** Only for single LDR 8 - not compatible with stacked units

We recommend the use of Fri-Jado descale products or the installation of a water filter if the local water hardness is above 4°dH to enhance the lifetime of the components. Above 20°dH, a descaling filter must be used. If the TDR/LDR AC is connected to water with more than 20°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

TOP FEATURES

- » Rotisserie stacked on a 2 level heated self-serve display
- » Suitable for the complete range of TDR 5 models including auto-clean
- » Compact solution - roasting and holding within 1m²
- » Double pane glass on both sides; optimal insulation
- » Hot Blanket Technology: Energy efficient combination of hot air recirculation and conduction
- » Energy savings up to 50% - Guided hot air does not leak out and keeps colder ambient air outside
- » Individual shelf temperature settings with Multi Temp
- » LED shelf lighting puts your food in the spotlights

Space Saver Premium



Standard characteristics

- » Fully equipped for an auto-clean rotisserie - drain pump, pipework and grease tray integrated in the food display
- » Rear loading
- » A fixed water drain is not necessary when using the trolley for collecting waste water (optional)

Designed for

- » TDR 5 S auto-clean - rotisserie details can be found on page 8

Available as

- » Rear loading solution for TDR 5 S and TDR 5 M
- » TDR 5 S auto-clean with controls on customer side

Space Saver



Available as

- » Solid back

Designed for

- » TDR 5 S - rotisserie details can be found on page 14
- » TDR 5 M - rotisserie details can be found on page 18

Waste water trolley



Standard characteristics

- » Designed for Space Saver Premium
- » Fixed water drain not necessary - position the Space Saver Premium anywhere in the store
- » Large enough to collect water from one cleaning cycle - Daily Clean
- » Designed to simplify the collection and transportation of waste water
- » Easy to use and operator safe

	Space Saver with TDR 5 S auto-clean*	Space Saver with TDR 5 S*	Space Saver with TDR 5 M*
			
	Number	Number	Number
Premium model with rear loading, rotisserie controls on operator side	9419000 + 9319203 + 9419800	9419000 + 9299570 + 9419801	9419000 + 9299006 + 9419801
Premium model with rear loading, rotisserie controls on customer side	9419000 + 9319202 + 9419800	9419000 + 9299570 + 9419801	9419000 + 9299006 + 9419801
Solid back model, rotisserie controls on customer side	n/a	9419001 + 9299570 + 9419801	9419001 + 9299006 + 9419801

* Assembly on site needed (forklift)

Dimensions food display

Width	900 mm	900 mm	900 mm
Depth rear loading	823 mm	823 mm	823 mm
Depth solid back	n/a	804 mm	804 mm
Depth with hood - rear loading	896 mm	896 mm	896 mm
Depth with hood - solid back	n/a	853 mm	853 mm
Height	2000 mm	1946 mm	1946 mm
Height with hood	2332 mm	2282 mm	2282 mm

Technical data food display

Net weight	133 kg	133 kg	133 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	2.2 kW (8.8 kW incl TDR)	2.2 kW (8.8 kW incl TDR)	2.2kW (8.8 kW incl TDR)

Technical data rotisserie

Net weight	160 kg	130 kg	130 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	6.6 kW	6.6 kW	6.6 kW

Waste water trolley		
	Number	Price €
Waste water trolley - for Space Saver Premium only	9419802	961.00



Quick Ship available for:

- » Space Saver Premium with TDR 5 AC
- » Space Saver Premium with TDR 5 M

More information about eligible models on page 7



Manual table-top rotisserie

TOP FEATURES

- » Small footprint; table-top rotisserie
- » Controls with manual settings
- » User-friendly; set time, temperature and start the rotisserie
- » Efficient heat transfer reduces energy consumption
- » Combination of convection and infrared radiation - evenly cooked products with a crispy skin

TG-4



Loading capacity

- » Per batch up to 16 chickens on meatforks or 12 chickens in baskets (based on 1.2kg chicken)
- » 4 meat fork, V-spit or basket positions

Standard characteristics

- » Quick Ship programme applicable - page 7

Included

- » 4 meat forks

TG-4

	Number
TG-4	9049100

Dimensions

Width	830 mm
Depth	600 mm
Height	750 mm

Technical data

Net weight	80 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	5.2 kW

Accessories (description on page 20)

TG-4

Description	Number
Multi purpose basket	9010387
Meat fork	9010549
V-spit	9112472

Space Saver



Top features

- » Compact solution - roasting and holding withinin 1m²
- » Energy savings up to 50% - Guided hot air covers the products and keeps colder ambient air outside
- » See more details of the food display on page 22

Available as

- » Solid back only

Space Saver with TG-4*

	Number
	9419001 + 9049100 + 9419801

* Assembly on site needed (forklift)

Dimensions food display

Width	900 mm
Depth	804 mm
Height	1796 mm

Technical data food display

Net weight	133 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	2.2 kW (7.4 kW incl. TG)

Combi Ovens





Fri-Jado GO Combi Oven: Elevating quality and consistency in your food operations

The Fri-Jado GO combi has been crafted to meet the unique demands of food retailers. It sets a new standard as the first combi oven tailored to the needs of the industry. With an intuitive user interface featuring preset and locked programmes and an intelligent climate management, it ensures that you achieve consistently high food quality, less waste and more yield, even with less-experienced staff.

A clever design using innovative components and technologies such as the IntenseSteamingTechnology, make the GO very cost-effective on energy and maintenance. Steam is generated fast and efficiently without the use of a costly boiler.

The GO combi not only upholds quality but also offers remarkable flexibility, allowing you to expand your menu offerings throughout the day.

This multifunctional, highly efficient appliance, with its mixed load capability, equips operators to swiftly adapt to changing demand. Plus, its Wi-Fi connectivity enables seamless remote monitoring of your entire oven fleet and store operations from a centralised dashboard – SmartConnect (optional - see page 17).

For those concerned about cross-contamination and the separation of raw and cooked areas, the GO Combi Oven is available in a 2-door pass-through model. Additionally, to maximise your kitchen's flexibility and capacity, you have the option to pair two GO Combi Ovens or stack a TDR auto-clean rotisserie on top of a GO Combi Oven.



TOP FEATURES

- » Capacitive 7" colour touch screen with self-explanatory symbols and guidance for easy and intuitive operation
- » QuickSelectRecipes; tailored user interface
- » Customise the home screen with preset and locked down recipes for simplicity and consistency
- » Different user levels can be set and access can be protected by PIN codes
- » CookTimeCorrection: Detects and compensates unexpected changes in temperature: always the perfect result
- » IntenseSteamingTechnology: Fast and efficient steam generation without the use of a costly boiler
- » ClimateControl: Accurate settings and intelligent management of air, heat, pressure and humidity level for better food quality and less waste
- » CareCycle: Recirculating auto-cleaning system with 7 different schedulable cycles, incl. Eco and Turbo Cleaning System advises on optimal cycle and amount of detergent tabs
- » Optional SmartConnect: Wi-Fi or LAN connection to cloud-based dashboard for remote fleet monitoring and management of consumption data, HACCP data, error notifications, recipes etc. - see page 17
- » Create your own space saving cooking tower in 1m² with a Two-GO or a Show&GO
- » Range of accessories available - see page 33

GO 1.06 | GO 1.10



Loading capacity

GO 1.06:

- » 6+1 x 1/1 GN (70 mm distance)

GO 1.10:

- » 10 x 1/1 GN (70 mm distance)

Standard characteristics

- » Incl. hand shower and core probe
- » Two-step safety door lock
- » Door slam function; no manual latching needed
- » 3 pane glass door; energy saving and safe
- » LED lighting integrated in door

Stacked: Two-GO



Loading capacity

Stacked GO 1.06 + GO 1.06:

- » 6+1 x 1/1 GN (70 mm distance) per oven

Stacked GO 1.06 + GO 1.10:

- » 6+1 x 1/1 GN (70 mm distance) and 10 x 1/1 GN (70 mm distance)

Standard characteristics

- » Maximised capacity and flexibility within 1m²

Stacked: Show&GO



Loading capacity

Stacked TDR 8 S AC + GO 1.06:

- » 8 meat fork, V-split or 7 basket positions in the rotisserie and 6+1 x 1/1 GN (70 mm distance) in the GO

Standard characteristics

- » GO Combi + TDR 8 S auto-clean rotisserie = the ultimate mix of cooking theatre and flexibility
- » Maximised capacity and flexibility
- » Integrated grease collector on TDR, optional for Go combi
- » TDR 8 S auto-clean - rotisserie details can be found on page 8



	GO 1.06	GO 1.10
		
	Number	Number
Solid back	3739011	3739013




Dimensions

WxDxH incl doorhandle & legs	937 x 908 x 851 mm	937 x 908 x 1081 mm
Height on stand*	1434 mm	1664 mm

Technical data

Net weight	127 kg	190 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V
Frequency	50 Hz (60 Hz on request)	50 Hz (60 Hz on request)
Power	10.3 kW	19.3 kW

* Legs are removed when mounted on stand

Stacked	Two-GO* 1.06 + 1.06	Two-GO* 1.06 + 1.10	Show&GO* TDR 8 S AC + GO 1.06
			
	Number	Number	Number
Solid back	3739025	3739026	3739019

Dimensions

WxDxH incl doorhandle & stand	937 x 994 x 1763 mm	937 x 994 x 1993 mm	1045 x 2110 x 1020 mm
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Technical data

Net weight	265 kg	330 kg	435 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	10.3 kW + 10.3 kW	10.3 kW + 19.3 kW	10.3 kW + 13.6 kW

* Factory built

Service issues related to using other detergents than the cleaning products mentioned on page 33 will not be covered under warranty. We recommend the installation of a water filter to enhance the lifetime of the components. Above 3°dH, a descaling filter must be used. If the GO Combi is connected to water with more than 3°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

TOP FEATURES

- » Two-door configuration prevents cross contamination by separating raw and cooked product areas
- » Capacitive 7" colour touch screen with self-explanatory symbols and guidance for easy and intuitive operation
- » QuickSelectRecipes; tailored user interface.
Customise the home screen with preset and locked down recipes for simplicity and consistency
- » Different user levels can be set and access can be protected by a PIN-code
- » CookTimeCorrection: Detects and compensates unexpected changes in temperature: always the perfect result
- » IntenseSteamingTechnology: Fast and efficient steam generation without the use of a costly boiler
- » ClimateControl: Accurate settings and intelligent management of air, heat, pressure and humidity level for better food quality and less waste
- » CareCycle: Recirculating auto-cleaning system with 7 different cycles, incl. Eco and Turbo Cleaning.
System advises on optimal cycle and amount of detergent tabs
- » Optional SmartConnect: Wi-Fi or LAN connection to cloud-based dashboard for remote fleet monitoring and management of consumption data, HACCP data, error notifications, recipes etc. - see page 17
- » Create your own space saving cooking tower in 1m² with a TWO-GO stacked combi or Show&GO stacked rotisserie and combi
- » Range of accessories available - see page 33

GO 1.06 PT | GO 1.10 PT



Loading capacity

GO 1.06 PT:

- » 6+1 x 1/1 GN (70 mm distance)

GO 1.10 PT:

- » 10 x 1/1 GN (70 mm distance)

Standard characteristics

- » Incl. hand shower and core probe
- » Two-step safety door lock
- » Door slam function; no manual latching needed
- » Extra display on back side with remaining time and add-time button
- » 3 pane glass door; energy saving and safe
- » LED lighting integrated in door

Stacked: Two-GO PT



Loading capacity

Stacked GO 1.06 PT + GO 1.06 PT:

- » 6+1 x 1/1 GN (70 mm distance) per oven

Stacked GO 1.06 PT + GO 1.10 PT:

- » 6+1 x 1/1 GN (70 mm distance) and 10 x 1/1 GN (70 mm distance)

Standard characteristics

- » Maximised capacity and flexibility within 1m²

Stacked: Show&GO PT



Loading capacity

Stacked TDR 8 S AC + GO 1.06 PT:

- » 8 meat fork, V-spit or 7 basket positions in the rotisserie and 6+1 x 1/1 GN (70 mm distance) in the GO

Standard characteristics

- » GO Combi + TDR 8 S auto-clean rotisserie = the ultimate mix of cooking theatre and flexibility
- » Maximised capacity and flexibility
- » Integrated grease collector on TDR, optional for Go combi
- » TDR 8 S auto-clean - rotisserie details can be found on page 8



	GO 1.06 PT	GO 1.10 PT
		
	Number	Number
PassThrough	3739012	3739014




Dimensions

WxDxH incl doorhandle & legs	937 x 1057 x 921 mm	937 x 1057 x 1151 mm
Height on stand*	1443 mm	1664 mm

Technical data

Net weight	175 kg	220 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V
Frequency	50 Hz (60 Hz on request)	50 Hz (60 Hz on request)
Power	10.3 kW	19.3 kW

* Legs are removed when mounted on stand

Stacked	Two-GO* 1.06 PT + 1.06 PT	Two-GO* 1.06 PT + 1.10 PT	Show&GO* TDR-8 S AC + GO 1.06 PT
			
	Number	Number	Number
PassThrough	3739022	3739023	3739024

Dimensions

WxDxH incl doorhandle & stand	937 x 1057 x 1763 mm	937 x 1057 x 1993 mm	1045 x 2110 x 1060 mm
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Technical data

Net weight	360 kg	405 kg	450 kg
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	10.3 kW + 10.3 kW	10.3 kW + 19.3 kW	10.5 kW + 13.6 kW

* Factory built

Service issues related to using other detergents than the cleaning products mentioned on page 33 will not be covered under warranty. We recommend the installation of a water filter to enhance the lifetime of the components. Above 3°dH, a descaling filter must be used. If the GO Combi is connected to water with more than 3°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.



GO Combi accessories and consumables

Accessories		GO Combi
Description	Number	
Basic Stand (height 728 mm)	3738011	
Racks with runners for in stand (set of 2)	3738027	
Side panels & front doors for stand (set)	3738028	
Castors for stand (set of 4)	3738013	
Stand for stacking Two-GO for field fix**	3738033	
Stacking kit Two-GO for field fix**	3738035	
Condensation hood	3738014	
Condensation hood PassThrough*	3738037	
Condensation hood stacked Two-GO*	3738038	
Condensation hood stacked Two-GO PassThrough*	3738039	
Condensation hood TDR / Show&Go*	3738041	
Grease collector*	3738018	
Wi-Fi module GO Combi	3738057	
Right hinged door	various	
Different inner racks with less runners and more spacing (also in 400x600)	various	

* Factory built

** Stacking of two GO Combi Ovens in the field requires stacking sets and stacking stands

Cooking Accesories		GO Combi
Description	Number	
Imperial 1/1 GN tray, 20 mm	3738067	
Imperial 1/1 GN tray, 40 mm	3738068	
Imperial 1/1 GN tray, 60 mm	3738069	
Imperial combi sheet 1/1 GN	3738070	
Imperial grilling grid 1/1 GN	3738071	
Imperial multi-tray 1/1 GN	3738072	
Imperial potato spikes 1/1 GN	3738073	
Steamfry basket 1/1 GN	3738074	
Ribs rack 1/1 GN	3738075	
Chicken grid 1/2 GN 4 chicken	3738076	

Cleaning and Care		GO Combi
Description	Number	
CareCycle Cleaner tabs GO Combi (150 pcs/ box)	3738061	
CareCycle Descaler tabs GO Combi (150 pcs/ box)	3738062	
Water filtration system	9308010	
Replacement filter cartridge	9301073	

CareCycle products - Minimum order quantity 1 pallet for reseller discount of 40%.

Service issues related to using other detergents than the cleaning products mentioned above will not be covered under warranty. We recommend the installation of a water filter to enhance the lifetime of the components. Above 3°dH, a descaling filter must be used. If the GO Combi is connected to water with more than 3°dH or connected to a water filtration system using salt, water related issues will not be covered under warranty.

Disclaimer

Prices

All prices are in Euros, excluding VAT and other governmental levies payable at removal, sale and delivery. Fri-Jado reserves the right to alter prices without notice.

Disclaimer

Whilst every care has been taken in the compilation of this price list, and every attempt has been made to present up-to-date and accurate information, we cannot guarantee that inaccuracies will not occur. Fri-Jado cannot be held responsible for any loss, damage or inconvenience caused as a result of any inaccuracy or error within this price list.

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